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GAIN Report

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Food Safety Standard on Quick Frozen Flour and Rice Products (draft)

Report Categories:

FAIRS Subject Report

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Report Highlights:

On May 10, 2011, China's Ministry of Health notified to the WTO the National Food Safety Standard on Quick Frozen Flour and Rice Products (draft) as G/SPS/N/CHN/363 to solicit comments until May 18, 2011. This report contains an unofficial translation of the draft standard.

General Information:

BEGIN TRANSLATION

**National Food Safety Standard
Quick-frozen Wheat and Rice Products**

GB19259-xxxx

Issue date:

Adoption date:

Issued by the Ministry of Health

Foreword

This standard replaces GB 19295-2003, Hygienic Standard for Quick-frozen and Pre-packed Food made of Wheat Flour and Rice as well as No.1 Amendment.

This standard contains the following major modifications on the basis of GB 19295-2003:

- Modifying the name of the standard;
- Modifying the scope of the standard;
- Modifying the terms and definitions;
- Abolishing the maximum limit to the acid value, the total volatile basic nitrogen, total arsenic and the aflatoxin B1;
- Modifying the maximum limit of lead;
- Modifying the maximum limit of microorganism;
- Deleting Appendix A.

**National Food Safety Standard
Quick-frozen Wheat and Rice Products****1. Scope**

This standard applies to the quick-frozen and pre-packed food products made of wheat flour and rice.

2. Terms and definitions**2.1 Quick-frozen Wheat and Rice Products**

The quick-frozen wheat and rice products are the food products that take grains such as wheat flour, rice and coarse cereals as the primary raw materials and simultaneously take a single or multiple ingredients of meat, poultry, egg, aquatic products, vegetables, fruit, sugar, oil and condiments as the stuffing, which are processed into shapes (or cooked) and quickly frozen.

2.2. Quick Freezing

A kind of freezing process that enables the products to pass the maximum ice-crystallized area to accomplish the freezing process at an averaged temperature of -18°C.

2.3 Raw products

Raw products refer to the products that have not been heated or cooked before quick freezing.

2.4 Cooked products

Cooked products refer to the non-ready-to-eat products that have been heated or cooked before quick freezing

3. Technical Requirements

3.1. Requirements on Raw Materials

Relevant standards and specifications concerning the raw materials shall be satisfied.

3.2 Organoleptic Requirement

The organoleptic requirements shall comply with the provisions in Table 1.

Table 1: Organoleptic Indexes

Item	Index	Testing method
Tissue and shape	Any variety of the product should have its original shape without distortion or breakage and no any frost on the surface.	Test shall be conducted according to the organoleptic testing methods as prescribed in BG/T 5009.56; the savor and odor shall be tested respectively by tasting or smelling when heated or cooked according to the edible methods as defined on the packages of the products.
Colour and lustre	Any variety of the product should have its original color and luster.	
Savor and odor	Any variety of the product should have its original savor and odor without any peculiar smell.	
Impurity	No visible impurity either inside or outside of the product.	

3.3 Physical and Chemical Indexes

The physical and chemical indexes specified in Table 2 shall be satisfied.

Table 2: Physical and Chemical Indexes

Item	Index	Testing method
Peroxide value ^a (calculated by fat)/(g/100g) ≤	0.25	GB/T 5009.56
^a Just applies to the products taking the primary raw materials of animal food or nuts as the stuffing.		

3.4. Maximum Limit of Pollutants

The limits of lead in the quick-frozen wheat and rice products without stuffing shall comply with the provisions in relation to the grains and their products in GB 2762; while the limits of lead in the quick-frozen wheat and rice products with stuffing shall comply with the provisions in relation to the wheat and rice products with stuffing in GB 2762.

3.5 Maximum Limit to Microorganism

The maximum limit of microorganism of the raw products shall comply with the provisions in Table 3, while the maximum limit of microorganism of the cooked products shall comply with the provisions in Table 4.

Table 3: The maximum limit of microorganism of the raw products

Item	Sampling scheme and limits ^a (Unless otherwise specified, represented by CFU/g)				Testing method
	n	c	m	M	
Staphylococcus aureus	5	1	1000	10000	GB 4789.10 plate count method
Salmonella	5	0	0 /25g	—	GB 4789.4
^a Analysis and treatment of samples are carried out according to GB 4789.1					

Table 4: The maximum limit of microorganism of the cooked products

Item	Sampling scheme and limits ^a (Unless otherwise specified, represented by CFU/g)				Testing method
	n	c	m	M	
Total bacterial colony	5	1	10000	100000	GB 4789.2
coliform	5	1	10	100	GB 4789.3 plate count method
Staphylococcus	5	1	100	1000	GB 4789.10 plate

aureus					count method
Salmonella	5	0	0 /25g	-	GB 4789.4
^a Analysis and treatment of samples are carried out according to GB 4789.1					

3.6 Food Additives

The applied food additives shall comply with the provisions in GB 2760.

4. Others

4.1. Identification

The identification of the products shall indicate quick frozen, raw products, cooked products and the cooking and processing methods.

4.2 Cold chain control

The storage and sales of the products shall be controlled under the temperature of -18°C and the temperature fluctuation shall be controlled within 2°C. The maximum temperature during transportation shall not be higher than -12°C.

END TRANSLATION